



2024 WESTERN WEDDING DINNER BUFFET

MENU B

COLD DISHES 冷盤

- Oysters on Ice 新鮮生蠔
 Salmon and Tuna Sashimi 三文魚及吞拿魚刺身
 King Crab Leg 松葉長腳蟹
 Sea Whelk 凍翡翠螺
 Cold Shrimps 凍蝦
 Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
 Assorted Sushi and Rice Rolls 日式雜錦壽司
 Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
 Selection of Italian Cold Cut 意式雜錦凍肉
 Smoked Duck Breast Salad 煙鴨胸沙律
 Thai Octopus Salad 泰式八爪魚沙律
 Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律



SALADS 沙律

- Frisee 法國生菜
 Butter Lettuce 牛油生菜
 Red Leaf 紅葉生菜
 Romaine Lettuce 羅文生菜
 Tomato 蕃茄
 Carrot 甘荀
 Cucumber and Red Onion 青瓜、洋蔥
 Cabbage and Capsicum 椰菜、辣椒
 Russian Egg Salad 俄羅斯蛋沙律
 Tomato and Mozzarella Cheese Salad 蕃茄水牛芝士沙律
 Bacon, Crab Roe and Potato Salad 煙肉蟹子薯仔沙律



DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
 凱撒汁、千島汁及香草油醋汁



CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
 Grated Parmesan Cheese and Spring Onions
 烘麵包粒、松子仁、脆煙肉碎、芝士粉及青葱

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SOUPS 湯

Cream of Black Truffle Soup 黑松露忌廉湯
served with Selection Bread Rolls and Butter 配各式麵包及牛油



HOT DISHES 熱盤

Roasted New Zealand Rack of Lamb 紐西蘭燒羊架
Roast Beef Fillet with Porcini Mushroom Sauce 燒牛柳配牛肝菌汁
Prawns with Lemon Thyme Butter 檸檬百里香牛油大蝦
Roasted Spring Chicken with Herbs 香草燒春雞
Cutlet Pork Chop with Japanese Curry Sauce 吉列豬鞍拌日式咖喱
Steamed Fresh Garoupa 清蒸大海斑
Sautéed Scallops with Broccoli 西蘭花炒帶子
Baked Black Truffle Mashed Potato 焗黑松露薯蓉
Stir-fried Seasonal Vegetables with Mixed Mushroom 雜菌炒時蔬
Baked Penne Pasta with Mushroom and Cheese 蘑菇芝士焗長通粉
Fried Rice with Diced Roasted Duck and Foie Gras 鵝肝火鴨粒炒飯



FROM THE CARVING TROLLEY 肉車

Roast US Rib-eye Steak with Pepper Sauce 燒美國牛肉眼配黑椒汁
Roasted Gammon Ham Bone with Cloves Honey Sauce 蜜汁燒原隻火腿



DESSERTS 甜品

Macaroon 法式小甜餅
Tiramisu 意大利芝士蛋糕
Cheese Pudding 芝士布甸
Marble Cheese Cake 大理石紋芝士蛋糕
French Cream Puff 法式忌廉泡芙
Chocolate Red Bean Cake 朱古力紅豆蛋糕
Red Velvet Cake 紅絲絨蛋糕
Mini Fruit Tartlets 迷你鮮果撻
Assorted Chocolate 雜錦朱古力
Movenpick Ice-cream Movenpick雪糕
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$728
+10% service charge per person

(Minimum 50 persons) (Serving for 2 hours)